



SO VERSATILE, SO UNIQUE

The unmistakable taste of Jägermeister results from a perfect blend of herbs, spices and citrus notes.

Tangy citrus components like orange peel come together with aromatic herbs such as ginger, star anise and cloves, accompanied by a hint of liquorice.

The Jägermeister's aroma is mildly spicy and balanced – best served as an ice-cold shot at -18° C.



AROMA ADVISOR

With the Aroma Advisor, mixed drink enthusiasts can explore the five base flavours of Jägermeister and create delicious new recipes.